

The Jungle



by Upton Sinclair

APPROVED SOURCES



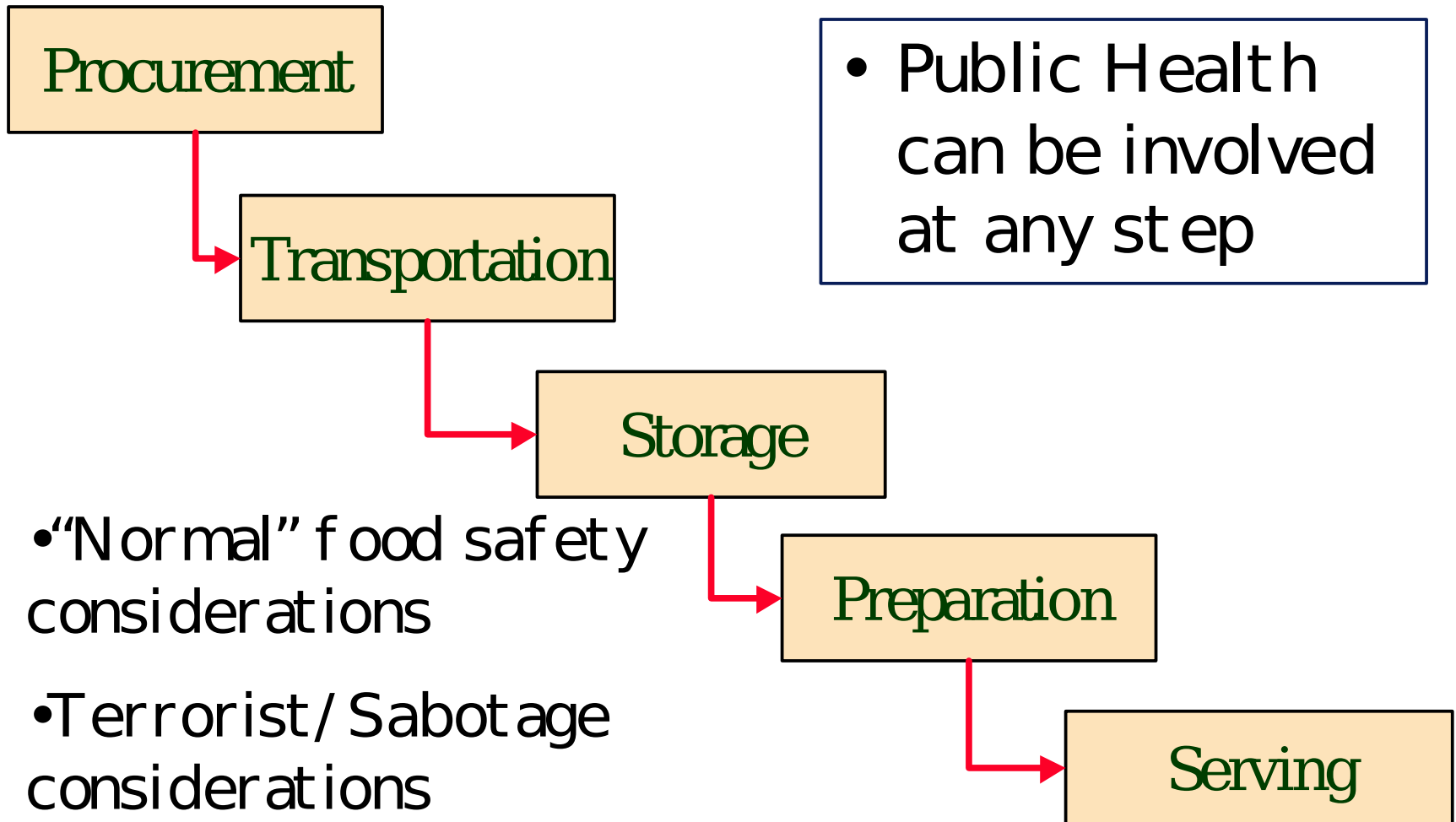
***Public Health
Apprentice***

Overview

- Determining Source Approval
- Source Approval Markings and Directories
- Local Establishment Sanitary Inspections



The 'Flow of Food'



Determining Source Approval

- Reference AFI 48-116, “Food Safety Program”
- Identify product being delivered
- Compare product to Atch 2 of AFI 48-116
- Determine if product requires listing

Products

That Require Listing:

- Meat, fish, poultry, shellfish
- Dairy foods and eggs
- Bakery items
- Ice/water

Foods Exempt From **Listing**

- Fresh fruits and vegetables
- Confectionery, nuts, sugars
- Jams, jellies, preserves
- Soups
- Beverages (alcohol)
- Foreign products imported by U.S. distributors

Source Approval Directories

Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement (VetCom CIR 40-1):

- Organized by State
- Alphabetically
- List of Products Approved
- Plant Address
- Inspection Responsibility Code

- Always check Appendix A for specific exempted and non exempted products (i.e. pre-cut pre-packaged fresh vegetables)
- The directory must be current

Overseas Listings

VetCom 40-1 annexes



Source Approval **Directories**

Meat and Poultry Inspection Directory:

- Meat Establishments
- Poultry Establishments
- Other Species

Source Approval **Directories**

- Meat and Poultry establishments listed as certified in the USDA “Foreign Countries and Plants Certified to Export Meat and Poultry to the United States” may also serve as sources of meat and poultry.

Wholesomeness Stamp

- Product is wholesome and produced in a sanitary environment
- Includes plant establishment number



Federal Grades for Beef

Quality Grade

Yield Grade

Quality Grades

A nation-wide guide to the eating “quality” of beef based on estimates of tenderness, juiciness and flavor.



Quality Grades

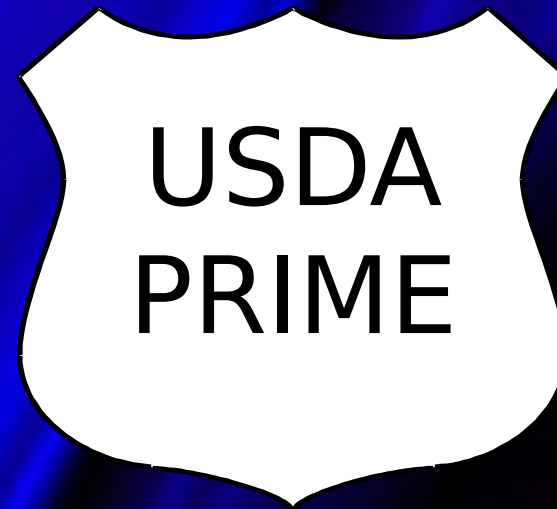
Official Grades

Prime

Choice

Select

Others



Yield Grades

Estimates the ratio of lean meat to fat and bone.

Yield Grades

Official Grades:

Yield grade 1-5

Yield grade 1 = highest

Yield grade 5 = lowest



Source Approval Directories

Directory of Plants Operating Under USDA Poultry and Egg Grading Program:

- Listed by State
- Alphabetically
- also by plant number
- Only establishments identified as having
“Shell Eggs” (SE code) are approved

Official Grades for Shell Eggs

AA

A

B

Weight Classes for Shell Eggs

Jumbo

Extra Large

Large

Medium

Source Approval

Directories

Interstate Milk Shippers (IMS)

List Organized by State:

- Organized by State
- Alphabetically
- Product that is Approved
- Compliance Rating - 90 or above
- Numerical code (state/plant, 48-387)

Source Approval Directories

**Dairy Plants Surveyed and Approved
for USDA Grading Service:**

- Manufactured/processed dairy products
- By State
- Alphabetically
- Product that is Approved
- “P” coded must be in “The Directory”

Source Approval **Directories**

**USDC Approved List of Fish
Establishments and
Products:**

- Listed Alphabetically and
by establishment numbers

USDC Markings

**PACKED UNDER
FEDERAL
INSPECTION**

U.S. DEPARTMENT
OF COMMERCE



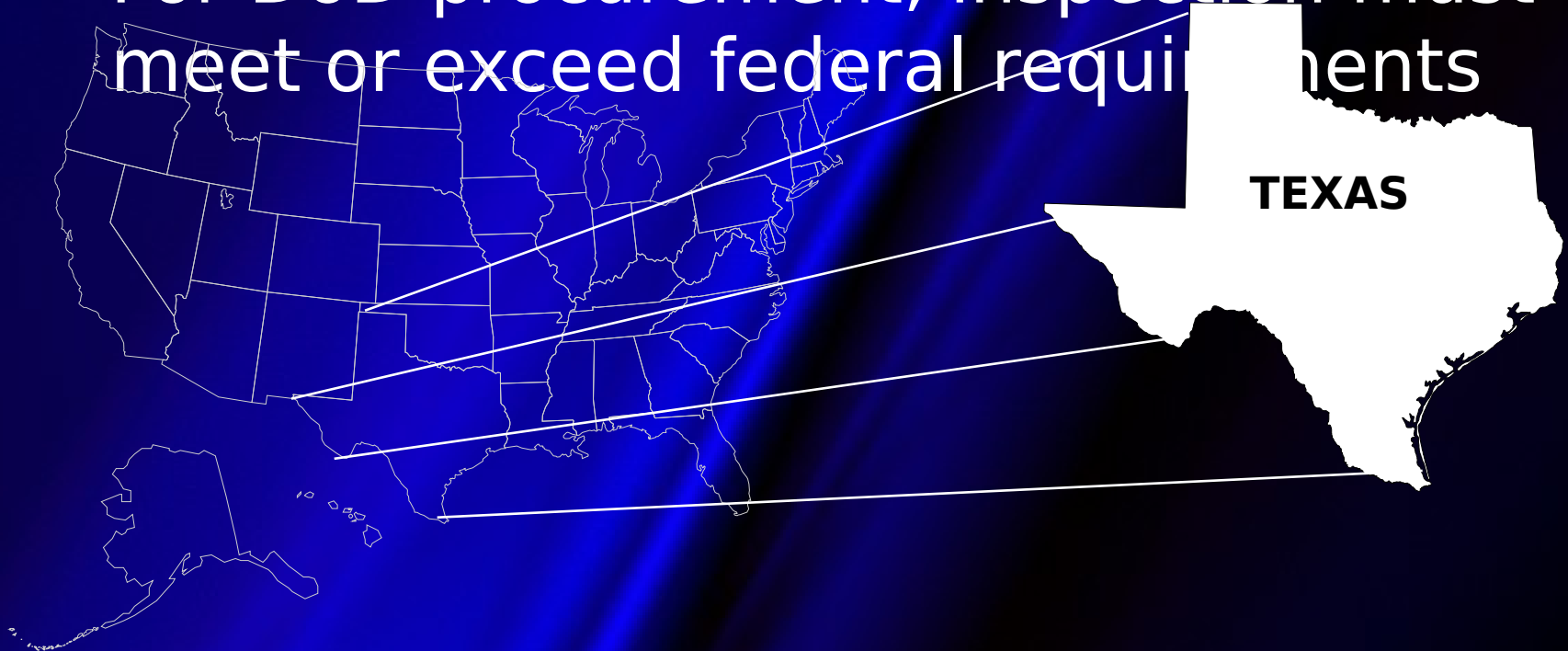
Source Approval Directories

Interstate Certified Shellfish Shippers List:

- Listed by State
- Alphabetically
- Sources for Oysters, clams, mussels and scallops
- Only SP codes are approved sources

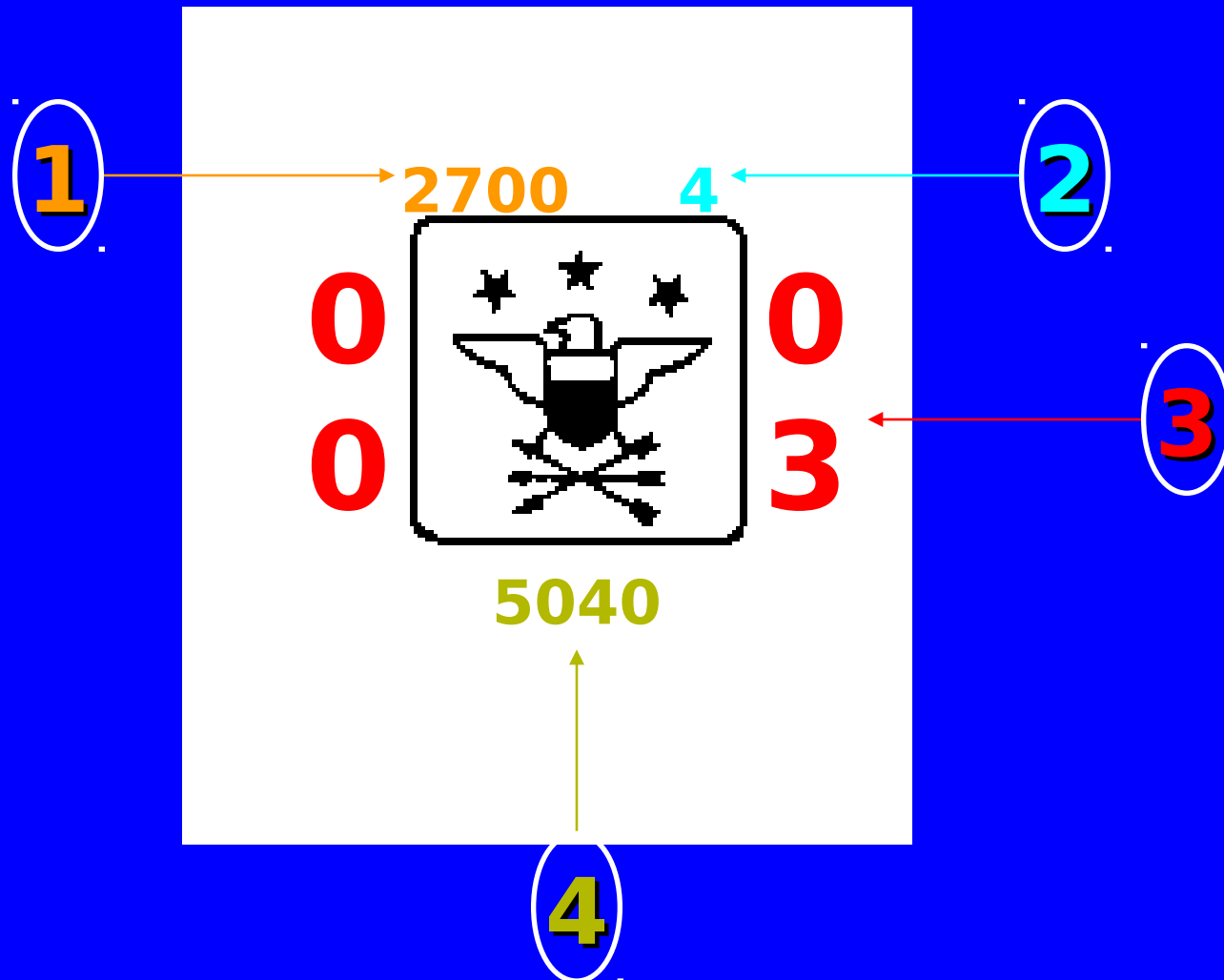
State Inspection Markings

- Usually in the shape of the state
- Items inspected can only be sold in that state
- For DoD procurement, inspection must meet or exceed federal requirements



DoD Stamp

Not required, but you may still see it at some bases



Locally Approved Food Establishment List

- Approved by the Installation Commander
- May only supply the installation responsible for their sanitary approval
- Use 21 CFR Parts 110 & 123

Summary

- Determine Source Approval
- Source Approval Markings and Directories
- Local Establishment Sanitary Inspections